



Sour Cream Coffee Cake

 Vegetarian

READY IN



90 min.

SERVINGS



12

CALORIES



498 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 2 sticks butter plus more for greasing at room temperature
- ☐ 1 cup confectioners' sugar
- ☐ 2 large eggs
- ☐ 2 cups flour for dusting all-purpose plus more
- ☐ 2 cups granulated sugar
- ☐ 1.5 teaspoons ground cinnamon
- ☐ 0.5 cup brown sugar light packed

- ☐ 1.5 tablespoons milk plus more if needed
- ☐ 0.5 cup pecans finely chopped
- ☐ 0.5 teaspoon salt
- ☐ 1 cup heavy whipping cream sour
- ☐ 0.5 teaspoon vanilla extract
- ☐ 1 teaspoon vanilla extract

Equipment

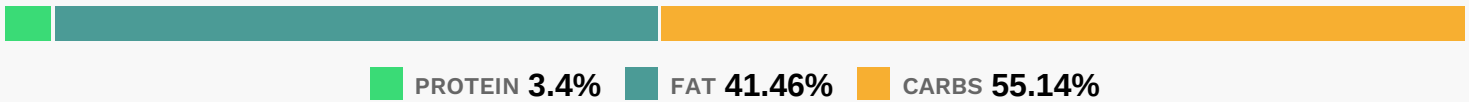
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ kugelhupf pan

Directions

- ☐ Watch how to make this recipe.
- ☐ For the cake: Preheat the oven to 350 degrees F. Grease and flour a 10-inch tube or Bundt pan.
- ☐ Use an electric mixer to cream the granulated sugar and butter together until fluffy.
- ☐ Add the eggs one at a time, beating well after each addition. Sift together the flour, baking powder and salt.
- ☐ Add the flour to the butter mixture in thirds, alternating each addition of flour with the addition of half the sour cream. Stir in the vanilla.
- ☐ For the streusel: In a separate bowl, combine the pecans, brown sugar and cinnamon.
- ☐ Pour one-third of the batter into the prepared pan.
- ☐ Sprinkle with half the streusel mixture.
- ☐ Pour another third of the batter into the pan and sprinkle with the remaining streusel mixture. Scrape the remaining batter into the pan and make smooth the top.

- ☐ Bake until a toothpick can be inserted in the center and comes out clean, about 1 hour. Allow the cake to cool in the pan for 10 minutes.
- ☐ Remove the cake from the pan and cool on a wire rack.
- ☐ For the glaze: When the cake is completely cooked, stir the confectioners' sugar, milk and vanilla extract together in a small bowl until smooth.
- ☐ Add more milk if the mixture is too thick.
- ☐ Drizzle over the cooled cake.

Nutrition Facts



Properties

Glycemic Index:28.34, Glycemic Load:34.92, Inflammation Score:-4, Nutrition Score:6.5534782889097%

Flavonoids

Cyanidin: 0.49mg, Cyanidin: 0.49mg, Cyanidin: 0.49mg, Cyanidin: 0.49mg Delphinidin: 0.33mg, Delphinidin: 0.33mg, Delphinidin: 0.33mg, Delphinidin: 0.33mg Catechin: 0.33mg, Catechin: 0.33mg, Catechin: 0.33mg, Catechin: 0.33mg Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg Epigallocatechin 3–gallate: 0.1mg, Epigallocatechin 3–gallate: 0.1mg, Epigallocatechin 3–gallate: 0.1mg, Epigallocatechin 3–gallate: 0.1mg

Nutrients (% of daily need)

Calories: 497.54kcal (24.88%), Fat: 23.43g (36.04%), Saturated Fat: 12.23g (76.41%), Carbohydrates: 70.11g (23.37%), Net Carbohydrates: 68.97g (25.08%), Sugar: 53.03g (58.92%), Cholesterol: 83.03mg (27.67%), Sodium: 275.4mg (11.97%), Alcohol: 0.17g (100%), Alcohol %: 0.17% (100%), Protein: 4.33g (8.66%), Manganese: 0.4mg (20.18%), Selenium: 11.11µg (15.86%), Vitamin B1: 0.2mg (13.52%), Vitamin A: 641.37IU (12.83%), Vitamin B2: 0.2mg (11.58%), Folate: 44.86µg (11.22%), Phosphorus: 80.42mg (8.04%), Iron: 1.39mg (7.73%), Calcium: 67.4mg (6.74%), Vitamin B3: 1.33mg (6.66%), Copper: 0.1mg (5.13%), Vitamin E: 0.68mg (4.53%), Fiber: 1.13g (4.53%), Zinc: 0.56mg (3.73%), Magnesium: 14.72mg (3.68%), Vitamin B5: 0.36mg (3.63%), Potassium: 98.67mg (2.82%), Vitamin B12: 0.16µg (2.61%), Vitamin B6: 0.05mg (2.34%), Vitamin K: 1.94µg (1.84%), Vitamin D: 0.19µg (1.25%)